

LE BON CÔTÉ ROUGE

Languedoc



APPELLATION: Pays d'Oc

BLEND: Grenache, Syrah and Cabernet Sauvignon

WINEMAKER: Alexander Krossa

VINEYARD: _____

Domaine des Lauriers stretches over 45 hectares throughout the Mediterranean garrigue. Its proximity to the sea brings cooling breezes from the Thau Bassin. There are a selection of soils, from red soil containing large pebbles which reflect sun and help ripen the grapes. On the hillsides you find water holding calcareous-clay soils, so grapes don't suffer from lack of water even during dry Mediterranean summers.

VITICULTURE: _____

Terra Vitis rules are applied across the estate – this is a sustainable approach that respects the environment and enriches the terroir.

WINEMAKING: _____

Grapes are destemmed, and fermented in tanks. The three varietals are fermented separately. They are drained off the skins after ferment to avoid too much tannin extraction and keep fruit and freshness. The wines are blended before bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A supple wine with ripe red fruit, black cherry and pepper. Red fruit on the palate with a touch of liquorice.